



VIVIVALDI

VENETO



VALPOLICELLA RIPASSO DOC VIVALDI

GRAPES CORVINA, RONDINELLA, CORVINONE

REGION THE VALPOLICELLA DOC AREA, VENETO

HARVEST IN THE BEGINNING OF OCTOBER EXCLUSIVELY BY HAND

WINEMAKING DESTEMMED AND GENTLE PNEUMATIC CRUSHING. FERMENTATION TEMPERATURE BETWEEN 25 AND 28 °C. MACERATION FOR 10 DAYS WITH SCHEDULED PUNCHING 3 TIMES A DAY. CONSERVATION IN STAINLESS STEEL VATS UNTIL FEBRUARY. SECOND FERMENTATION ON THE AMARONE SKINS DURING 15 DAYS AT A TEMPERATURE OF 15 °C WITH DAILY PUNCHING DOWNS. MALOLACTIC FERMENTATION COMPLETED. AGING IN WOOD THEN IN BOTTLE. STABILIZATION: NATURAL.

TASTING NOTES **COLOR:** INTENSE RUBY RED.
AROMA: COMPLEX, OF RED FRUITS, VINOUS AND SPICY.
FLAVOR: HARMONIC, FULL BODIED AND VELVETY WITH WELL BALANCED TANNINS AND ACIDITY



#VINOVERITASFL

AMARONE DELLA VALPOLICELLA DOCG VIVALDI



GRAPES CORVINA, RONDINELLA, CORVINONE

REGION THE VALPOLICELLA DOC AREA, VENETO

HARVEST IN THE FIRST TEN DAYS OF OCTOBER EXCLUSIVELY BY HAND.

WINEMAKING APPASSIMENTO (DRYING) IN STORES FOR 120 DAYS. VINIFICATION: DESTEMMED AND GENTLE PNEUMATIC PRESSED IN THE BEGINNING OF FEBRUARY. FERMENTATION AT A TEMPERATURE FROM 12 TO 23 °C. SLOW MACERATION FOR 30 DAYS (OF WHICH 12 A COLD). MANUAL PUNCHING DOWN OF CAP 3 TIMES A DAY. FULL MALOLACTIC FERMENTATION. AGING IN WOOD THEN IN BOTTLE. STABILIZATION: NATURAL.

TASTING NOTES **COLOR:** RUBY RED, DENSE AND COMPACT.
AROMA: BIG INTENSITY AND PERSISTENCE, ETHEREAL, FRUITY WITH HINTS OF CHERRIES AND DRIED PRUNES, DRIED FLOWERS, SWEET SPICED.
TASTE: FULL BODIED AND DETERMINATE SMOOTH, COUNTERPOINT OF VELVETY TANNINS.

#VINOVERITASFL

